



HOMEMADE in HYRULE

illustrated recipes
from Link's travels



FOREWORD

It is our greatest pleasure to present this incredible collaboration of recipes, artwork, merch, and writing. Thanks to the wonderful work of 44 contributors and 10 moderators, we have been able to represent 20 different games from the Legend of Zelda franchise in some form.

Prepare a seat for yourself and get ready to dig in... silverware in hand! We hope you enjoy Homemade in Hyrule to the fullest.

- MH Team



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to assist you in quickly finding
your category of choice

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DIET KEY

Recipes which have been specified to work with certain diets will have the following shorthand indication(s) on their respective recipe page. If no diet is specified, "N/A" will be stated instead. View the recipes on the pages shared below for more details.



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79, and 85.



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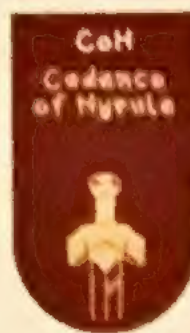
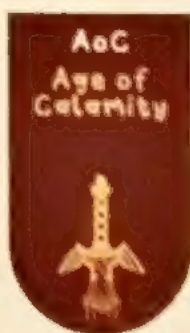
View pages 45,
59, and 62.



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17, 20, 25, 26,
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GAME REPRESENTATION KEY

Game representation for recipes and page art is indicated by a game title's shorthand or iconic weapon. Refer to this page as needed as you flip through!





BREAKFAST

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What's better
than pumpkin
pancakes fluffy
like clouds?
Nothing! - Kimo



One bite of my
Mushroom Toast will
have you energized for
your entire day! - Syrop



These Painted Crepes are
almost too pretty to eat—but
don't tell Yuga I said that.
- Princess Hilda



I dunno about mixing
doku seeds with fruit...
but hey! This kiwi
smoothie bowl is
delicious!
- Goose

SKYLOFT FLUFFY CLOUD PANCAKES WITH PUMPKIN SAUCE

Inspired by SS

Pancakes as fluffy as the clouds served with dollops of cream and a spiced pumpkin sauce. One bite and you'll be soaring through the skies on your Loftwing.



difficulty



Chef Notes:

Required equipment: 10-12 inch skillet or griddle with lid, whisks or electric mixer.

The whipped cream and pumpkin sauce can be made ahead of time. The pancakes are best enjoyed immediately after cooking.

If the pancakes deflate while cooking, the heat of the pan may be too high or the cooking time needs to be shortened.

prep time
45 mins.

cook time
15 mins.

yield
2

diet
V

a total of
4 pancakes

Ingredients

Whipped Cream:

- ▲ $\frac{1}{4}$ cup (55 g) whipping cream, cold
- ▲ 2 tsp powdered sugar
- ▲ $\frac{1}{2}$ tsp vanilla extract

Pumpkin Sauce:

- ▲ $\frac{1}{4}$ cup (55 g) pumpkin purée
- ▲ $\frac{1}{4}$ cup (55 g) whipping cream
- ▲ $1\frac{1}{2}$ Tbsp brown sugar
- ▲ $\frac{1}{4}$ tsp ground cinnamon
- ▲ 1 pinch of nutmeg
- ▲ 1 pinch of salt

Cloud Pancakes:

- ▲ 2 eggs, cold
- ▲ 3 Tbsp (40 g) flour
- ▲ $\frac{1}{4}$ tsp baking powder
- ▲ 2 Tbsp (20 g) milk
- ▲ 2 Tbsp (30 g) sugar
- ▲ $\frac{1}{2}$ tsp vanilla extract
- ▲ $\frac{1}{2}$ tsp lemon juice (optional)
- ▲ 1 pinch cream of tartar (optional)
- ▲ $\frac{1}{2}$ tsp vegetable oil for cooking

Other Recommended Toppings:

- ▲ Fresh berries
- ▲ Powdered sugar

Instructions

Step 1 In a small mixing bowl, combine the whipped cream ingredients and whisk until soft peaks form and the cream just barely holds its shape. Keep cold until ready to serve.

Step 2 In a small pot, combine all the pumpkin sauce ingredients and stir over medium-low heat until sugar is melted and sauce is smooth. Set aside. Sauce can be served warm or cold.

Step 3 To make the pancakes, first separate the eggs with egg whites in one mixing bowl and egg yolks in a separate bowl. Keep the whites cold. Whisk the egg yolks with milk and vanilla extract, then add the flour and baking soda. Mix just until there are no lumps. Set aside.

Step 4 Preheat a large skillet or griddle over medium-low heat. If you have an electric griddle or instant-read thermometer, the temperature should be around 300°F (150°C). Pour vegetable oil into the pan and use a paper towel to coat the surface while wiping up any excess.

Step 5 If using lemon juice and cream of tartar, add them to the egg whites. Use an electric mixer to whisk the egg whites until foamy. Sprinkle in the sugar and whisk on high speed until very stiff peaks form.

Step 6 With a spatula, stir $\frac{1}{3}$ of the egg whites into the egg yolk mixture to loosen it. Slowly fold in the rest of the egg whites in 2 parts until there are no more yellow streaks of batter or lumps of egg white, taking care to not deflate the air. The batter should be able to hold its shape.

Step 7 Using a ladle or spoon, place 4 scoops of batter 3 inches apart around the preheated pan. Carefully stack another scoop onto each pancake until no more batter remains, making 2-3 inch tall mounds. The pancakes will expand while cooking so try to keep the scoops of batter small but as tall as possible. Cover with a lid and cook for 5 mins. until the bottoms are golden brown.

Step 8 Use a spatula to very gently flip each pancake, and cover with the lid again. Cook for 4-5 more mins. They will be very soft and delicate.

Step 9 Serve 2 pancakes on each plate with pumpkin sauce, whipped cream, and any other toppings.





KIKWI KIWI SMOOTHIE BOWL

inspired by SS

Every kitwi needs a good breakfast! Utilize all the fresh ingredients of Faron Woods (even the Duku Seeds!) to get a fruity jump start to your day.



difficulty



Ingredients

Smoothie Bowl Base:

- △ ½ Granny Smith apple
- △ 3 kiwis
- △ 1 banana (sliced and frozen)
- △ 1 handful spinach (approx ½ cup)
- △ 15 oz allergen-free yogurt (vanilla coconut milk yogurt recommended)
- △ ½ cup frozen mango chunks
- △ ½ cup frozen pineapple chunks

Duku Seed Topping:

- △ 1 can (15 oz) chickpeas
- △ 1 Tbsp canola oil
- △ 1 tsp cinnamon
- △ 2 Tbsp sugar

Additional Toppings:

- △ Shredded coconut
- △ Allergen-free chocolate chips
- △ Almond slices



prep time
10 mins

cook time
45 mins

yield
2

diet
VG, GF

Instructions

Step 1 Start by making the Duku Seed Topping. Preheat the oven to 375°F (190°C). Line a baking sheet with parchment paper and spray with cooking spray to avoid the chickpeas from sticking.

Step 2 Pour can of chickpeas in a strainer and rinse thoroughly with cold water. Set on a paper towel and dab to dry, discarding any bean shells that may have fallen off. Once completely dry move to a small bowl and combine with oil and spices.

Step 3 Spread evenly on the prepared baking sheet and bake for 35 mins. (or until golden brown and crunchy).

Step 4 While the Duku Seeds cook prepare the smoothie bowl!

Step 5 Get out your blender. Chop the green apple, removing the seeds and core. Skin the kiwis. Set aside a bit of additional green apple for topping. Add all smoothie ingredients to the blender and blend on medium until it reaches the desired consistency.

Step 6 Remove chickpeas from the oven, pour the smoothie mix into a bowl, add any toppings you like, and enjoy!

Chef Notes:

To make this recipe nut-free all that needs to be done is to omit the almonds from the additional toppings! You can mix and match any toppings you like, that's the beauty of smoothie bowls!



YUGA'S PAINTED CREPES

Uh ohhhhh. Looks like Yuga got a hold of the spatula and is serving up some squid ink crepes with a sweet and savory breakfast that's sure to make those taste buds whirl with color!

prep time
45 mins



difficulty



cook time
1 hr.



diet

N/A

yield
4



genre

ALBW



Ingredients

Salmon Salad:

- △ 4½ cups (250 g) smoked salmon
- △ 1 lime, juiced
- △ ½ red chili, finely diced
- △ 1 pinch coriander, chopped
- △ 1 pinch chives, chopped
- △ 1 pinch chervil, chopped
- △ 2 Tbsp mayonnaise
- △ Salt

Spiced Pineapple:

- △ ½ fresh small pineapple
- △ ½ cup (125 mL) pineapple juice
- △ 1 pinch Szechuan pepper, unground
- △ 1 cinnamon stick
- △ 1 star anise
- △ ⅓ cup (50 g) demerara sugar
- △ Vegetable oil

Berth Coconut:

- △ ½ cup (50 g) shredded coconut
- △ ¼ Tbsp cocoa powder
- △ ¼ Tbsp powdered sugar

Squid Ink Crepe Butter:

- △ ½ cup (100 g) flour
- △ ½ cup (200 mL) milk
- △ ¼ cup (50 mL) heavy cream
- △ 1 large egg
- △ ¼ tsp (5 g) cuttlefish ink
- △ 2 Tbsp (20 mL) seed oil
- △ ½ tsp salt

Garnish:

- △ 2 Tbsp (20 g) crushed cashews
- △ Pineapple jelly
- △ Diced cucumber
- △ 1 tomato, cut into concasse
- △ Microgreens
- △ Edible flowers

Instructions

Smoked Salmon Salad:

Step-1 In a medium bowl, break apart the smoked salmon, making sure all bones have been removed. Add in all remaining ingredients and stir well.

Step-2 Keep in an airtight container and refrigerate until ready to use.

Spiced Pineapple:

Step-1 Remove the skin and cut into quarters, lengthwise. Stand each quarter on a chopping board and remove the core.

Step-2 Add the sugar to a pan and place over a medium-high heat, melting until a light golden caramel is formed. Remove from the heat, add $\frac{1}{3}$ of the pineapple juice and stir to combine.

Step-3 Add the remaining juice and stir to incorporate. Add the Szechuan pepper, cinnamon stick and star anise and allow to infuse for 20 mins. Pass through a fine sieve afterwards.

Step-4 Return the liquid to the pan and bring to a boil. Remove from the heat, leave for 5 mins, and place the pineapple quarters in the liquid to infuse for 20 mins. Remove from the liquid and allow to drain.

Step-5 Place a chargrill pan over high heat. Coat pineapple in a very small amount of vegetable oil and pinch of salt, then grill on one side until dark golden in color. Remove from grill, allow to rest and slice the pineapple into $\frac{1}{2}$ cm thick pieces.

Burnt Coconut:

Step-1 Heavily toast half of the coconut in a hot, dry fry pan. Add to a bowl, mix in the remaining ingredients and store in a container until needed

Crepes Batter:

Step-1 Prepare the batter for the crepes by mixing the flour with the milk, cream, egg, seed oil and pinch of salt in a bowl.

Step-2 Add squid ink and mix well until the batter is smooth. Cover the bowl with cling wrap and rest in the fridge for 30 mins

Step-3 Take batter out, mix well and heat a pan or crepe maker, pour a ladle of batter and swirl batter around evenly.

Step-4 Cook for 1 minute on each side until all batter is used up

Assembly:

Step-1 Lay out a crepe. Add some of the smoked salmon to the upper half of the crepe and smooth down. Add pineapple jelly on top, then add the pineapple and burnt coconut. Decorate with cashews, tomatoes, cucumbers, greens and flowers. Fold up, sprinkle more coconut, and fold the 2 sides in to form a triangle. Repeat with remaining crepes.

Step-2 Enjoy!

Chef Notes:

Smoked salmon was used for this recipe for more of a breakfast taste but you can use crab meat instead

You can decorate the crepes any way you want! Recipe states a trifold method for more of a street food style.



SYRUP'S MAGICAL MUSHROOM TOAST

Inspired by AJIT

If you go foraging in the last Monday today, you'll be sure to find the perfect harvest for breakfast! Mushrooms, garlic, and Italian herbs packed in butter topped with nutritional onions, garlic, spinach, and optional baked beans, atop heavily crusty toast!



airfruity



Ingredients

- ▲ 1 yellow onion
- ▲ 1 1/2 cup (200 g) chestnut/portabella mushrooms, chopped
- ▲ 1 clove garlic, minced
- ▲ 1 Tbsp chopped fresh parsley
- ▲ 1 Tbsp chopped fresh dill
- ▲ 1 Tbsp and 1 tsp butter (or dairy-free spread)
- ▲ 2 handfuls spinach
- ▲ 1/2 tsp sugar
- ▲ 1/2 tsp balsamic vinegar
- ▲ Slices of crusty bread, toasted (sourdough recommended)
- ▲ 1 400 g can British baked beans or Heinz beans (optional)
- ▲ Salt and pepper to taste



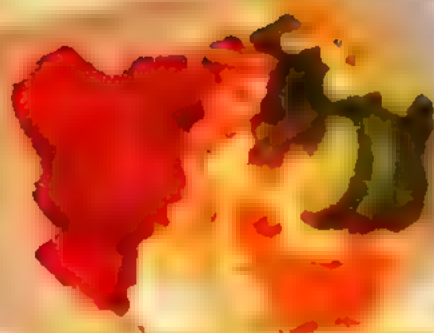
Instructions

- Step 1** Peel your onion and slice it into thin rings. Simmer them in their own frying pan in 1 tsp of butter over a low-medium heat for the duration of cooking time, making sure they do not catch or brown.
- Step 2** Wash your mushrooms and begin to chop them. Quarter the smaller mushrooms and cut larger mushrooms into thick slices for varying sizes and textures.
- Step 3** Peel and finely mince the garlic. Add mushrooms and garlic to a wok with 1 Tbsp of butter, turning them up to a low-medium heat.
- Step 4** Chop your parsley and dill then add them to the wok, sautéing them in the butter.
- Step 5** Cook until the mushrooms have shrunk and softened, around 8-10 mins.
- Step 6** For the final 3-4 mins., in a separate pan, begin to fry your spinach. Frying it in a little butter and garlic can really help bring out a nice flavor!
- Step 7** At the same time, add the sugar and balsamic vinegar to the onions and turn up to a medium heat, allowing them to absorb the flavors. Fry like this for 3-4 mins. Optionally, if you are accompanying this breakfast with baked beans, add them to the stovetop at the same time and heat through. (Consider adding salt, nutritional yeast, and balsamic vinegar to the beans for added flavor!)
- Step 8** Toast some chunky slices of bread, then layer with the spinach, mushrooms, onions, and season with salt and pepper. Garnish with a little fresh parsley and dill if you'd like, and serve (alongside your optional beans!)



LUNCH

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A perfect poke bowl
for summer! I could
just eat this all day!

- Maria



These Minish Mushrooms are
so tasty it makes me wanna
dance! I'm going to collect so
many mushrooms now! Haha



Why do they call
this nasty soup? It's so
much better than my
cooking...

- Nora



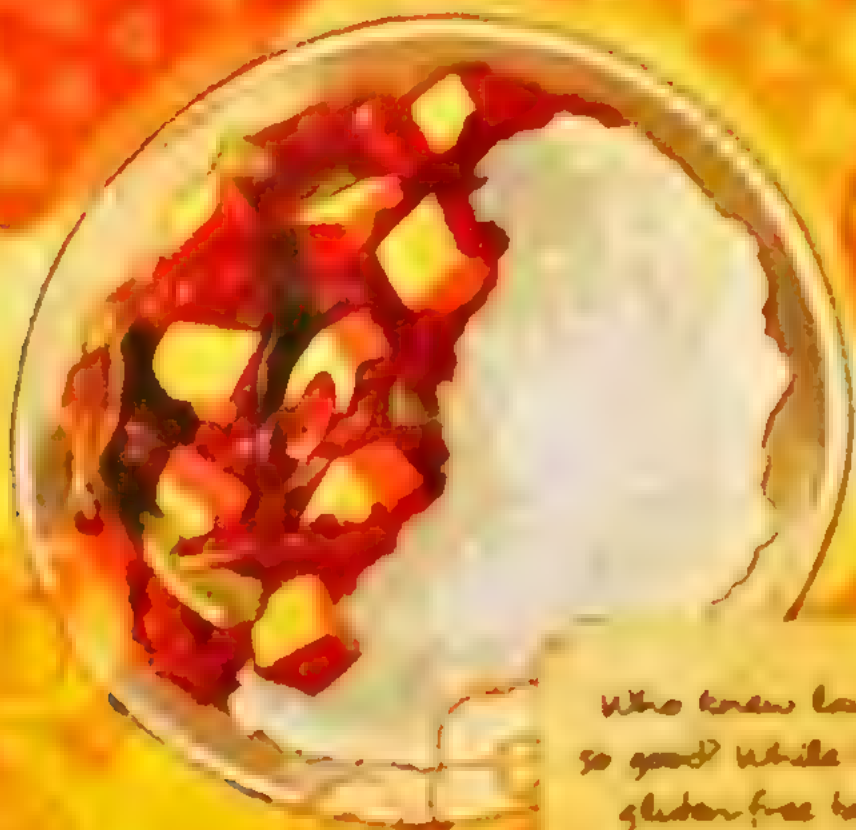
Nothing beats
a Super Green
Sandwich with
some fresh
veggies. Eat it
while they're
still crispy!

- Sergio



Some Hot Lava Tofu will
always warm you right
up! just make sure you
add plenty of spices!

- Ameli



Who knew love could taste
so good? While this vegan and
gluten-free take on mapo
tofu can be made a bit more
mild, we love the bomb flavor
explosive flavor spicy peppers
and Chinese spicy bean paste
brings. Caution be aware of
your surroundings when
eating. you'll breathe enough
fire to put Valco to shame.

HOT LAVA TOFU

— Szechuan —



prep time
15 mins



cook time
30 mins



yield
4



diet
VG GF



difficulty
●●○○○

Ingredients

- ▲ 3 Tbsp vegetable oil
- ▲ ¼ package (approx 6 oz) vegan ground meat
- ▲ 3 green onions, chopped
- ▲ 2 Tbsp doubanjiang (Chinese spicy bean paste)
- ▲ 1 Tbsp black bean garlic sauce
- ▲ ¼ tsp ground Szechuan peppercorn powder
- ▲ ½ inch ginger, minced
- ▲ 2 cloves garlic, minced
- ▲ 2 tsp Shaoxing cooking wine
- ▲ 1 cup mushroom stock
- ▲ 1 block (approx 16 oz) soft tofu, cut into cubes
- ▲ ¼ tsp Chinese 5-spice powder
- ▲ ½ tsp sugar
- ▲ 3 peppers of preferred spice level*, sliced
- ▲ 3 stalks baby bok choy
- ▲ 1 Tbsp chili oil

Chef Notes:

At the end of the recipe if the sauce is not thick enough, mix cornstarch and water together and pour into the pan! This slurry will thicken the sauce as it heats. Add in little bits at a time until you reach a desired consistency.

The sugar in this recipe is there to combat the heat of the spicy ingredients! At the end take a taste and if it's too spicy add a bit more sugar until the balance is to your liking.

***The peppers** add some spice to this recipe, but if you do not like spicy food you can still enjoy it! Use a pepper that's at a heat level you are comfortable with. Green peppers have no spice (but adds a nice, fresh flavor nonetheless). Other peppers by heat level are poblanos, jalapenos, cayenne, habanero, ghost pepper, and the spiciest is Carolina reaper!

Instructions

Step 1: Heat a wok or large walled pan to medium-high heat with 2 Tbsp of oil. Sauté vegan ground "meat" until browned and fragrant. Set aside.

Step 2: In the same pan add 1 Tbsp more oil and heat until warm. Combine doubanjiang, black bean sauce, and Szechuan peppercorns. Reduce heat to medium-low and cook, stirring constantly, for 2 mins. Add green onion, spicy pepper, and ginger, cooking until they become fragrant and the oil turns to an orange, spicy hue. Add more oil if things start looking too dry. Pour in the Chinese cooking wine and be sure to quickly scrape any brown bits off the bottom of the pan! Then add the mushroom stock, sugar, and 5-spice powder, stirring to combine and ensure everything is dissolved!

Step 3: Add pre-cooked beef and bok choy, stirring to ensure they're covered with sauce. Carefully add tofu. Turn to medium-high heat and bring everything to a simmer, then reduce to medium-low heat and cover for 5 mins. If the sauce seems too thick, add small amounts of water. Remove lid and add chili oil, stirring very carefully as to not damage the tofu.

Step 4: All done! Serve over rice and enjoy!





GREAT FAIRY OF FOREST'S SUPER GREEN SANDWICH

Taken straight from the Sea of Trees, the Great Fairy of Forest presents you with luncheon. Smashed avocado, celery, and green onions mixed together with chickpeas and herbs, spread on a bed of salad in lightly toasted ciabatta.

prep time
10 mins.



difficulty
★★★★



cook time
N/A



diet
N/A



yield
1



game
12



Ingredients

- △ 1 400 g can chickpeas
- △ 1 large ripe avocado, mashed
- △ ½ stalk celery, finely chopped
- △ 4 green onions, finely chopped
- △ 1 handful fresh parsley, chopped
- △ 1 handful fresh basil, chopped
- △ 1 Tbsp fresh dill, chopped
- △ 1 tsp garlic powder
- △ 1 tsp onion powder
- △ 1 tsp salt
- △ ½ tsp pepper
- △ Baby leaf salad, to top
- △ Cherry tomatoes, quartered, to top
- △ Red onion, sliced, to top
- △ Fresh bread, to serve (ciabatta recommended!)

Instructions

Step 1: Chop the celery, green onions, parsley, basil, and dill into a large mixing bowl.

Step 2: Scoop the avocado into the bowl, along with the garlic powder, onion powder, salt, and pepper.

Step 3: Drain and rinse the chickpeas, adding them to the bowl.

Step 4: Mash all your ingredients together with a potato masher until they are well combined, leaving some chickpeas whole or lightly mashed for texture.

Step 5: Lightly toast and butter your bread, then spread your mixture over it.

Step 6: Lay your optional salad on top (baby leaf salad leaves, some chopped cherry tomatoes, and sliced onion are recommended).



NEPTOONA POKE BOWL

inspired by PH

Neptuna isn't a fish, it's a fruit! In this recipe at least. Let's make a seafood-free poke bowl any crew sailing on the Great Sea would go crazy for.



difficulty



Ingredients

Quick and Spicy Pickles:

- ▲ 2 large seedless cucumbers, sliced
- ▲ 2 Tbsp salt
- ▲ 5 cups (1190 g) cold water
- ▲ 2 Tbsp gochugaru (Korean chili flakes)
- ▲ 1 Tbsp rice vinegar
- ▲ 1 Tbsp sugar
- ▲ 2 Tbsp vegan fish sauce
- ▲ 1 Tbsp toasted sesame oil
- ▲ 2 cloves garlic, minced
- ▲ 2 green onions, chopped
- ▲ 2 Tbsp sesame seeds

Sushi Rice:

- ▲ 2 cups (400 g) sushi rice, rinsed 3 times
- ▲ ¼ cup rice vinegar
- ▲ 3 tsp sugar
- ▲ 1 tsp fine sea salt

Additional Toppings:

- ▲ 1 cup (50 g) shredded carrots
- ▲ 1 cup (160 g) shelled edamame
- ▲ 1 avocado, sliced
- ▲ 1 cup (75 g) red cabbage, thinly chopped

prep time
15 hrs

cook time
30 mins

total
1 hr

diet
VG, GF



Vegan "Tuna":

- ▲ 1 medium watermelon, cubed and rinsed
- ▲ ½ cup (120 g) soy sauce
- ▲ ¼ cup (60 g) rice vinegar
- ▲ 1 tsp red pepper flakes
- ▲ 1 nori sheet, crushed
- ▲ 1 tsp maple syrup
- ▲ 1 tsp vegan fish sauce
- ▲ 1 Tbsp sesame oil
- ▲ 1 Tbsp lime juice
- ▲ ⅛ Tbsp sea salt

Yum Yum Sauce:

- ▲ 1 cup (230 g) vegan mayo
- ▲ ¼ cup (60 g) sriracha
- ▲ ½ tsp rice vinegar
- ▲ 1 Tbsp vegan butter, melted
- ▲ ¼ tsp garlic powder

Instructions

Step 1 Plan accordingly to prepare the tuna the day before you plan to make this recipe (as these need to marinate overnight.)

Step 2 In a small mixing bowl, combine all ingredients for the "tuna" marinade. Put watermelon in a gallon ziplock and pour in marinade. Refrigerate overnight (at least 12 hrs., up to a full 24) to allow for it to soak up all those flavors!

Step 3 When ready to make your poke bowls, preheat the oven to 400°F (204°C). Transfer watermelon to a baking dish and bake for 1 hr. 20 mins., or until cooked to your liking.

Step 4 Make the sushi rice. In a rice cooker cook 2 cups of rice to package directions. While that is cooking, combine rice vinegar, sugar, and salt in a small saucepan. Bring the mixture to a simmer and immediately reduce the heat. Stir until the salt and sugar are completely dissolved. When the rice is finished cooking, transfer it to a large mixing bowl. Drizzle the vinegar mixture in and carefully fold to combine, being sure not to smooch the hot rice. Once it is evenly distributed throughout, cover the bowl with a damp towel so the rice doesn't go stale while you continue preparations.

Step 5 For the quick pickles, combine salt and cold water. This is a quick brine for the cucumbers! Drop the slices in, ensuring the cucumbers are completely covered in the salt water. Allow them to sit for 30 mins. Drain well. Add to a large bowl, add all other ingredients, and mix with your hands. Add the pickle mixture to mason jars and put in the fridge to sit while you prepare everything else.

Step 6 For the yam yam sauce, combine all ingredients. Taste and adjust as necessary!

Step 7 Prepare your additional ingredients, get some sushi rice at the bottom of your bowl, top with anything and everything you've created, and enjoy!

Chef Notes:

The salt and sugar content of sushi rice can be adjusted to your personal preference! For example, if you don't like sweet sushi rice, you can add less sugar. Taste as you go and adjust to make it the best for you!

The beauty of poke bowls is that they are completely customizable! While these toppings are pretty typical of a poke bowl, you can really put whatever veggie you'd like on top! Have fun with it.

Not a fan of watermelon "tuna"? There is a brand that sells vegan sashimi tuna! It may make the process a bit easier if you would like to not have to worry about making it yourself. Keep in mind it may not be gluten-free so check the ingredients if you have any allergies, just in case!

If you are not a fan of spicy foods, the pickles can be made without the Korean chili flakes! If used without the flakes, try replacing them with Trader Joe's Umami Mushroom Seasoning blend.

The rice recipe is standard sushi rice. Instead of a poke bowl every time try using it to make your own sushi!







NASTY SOUP

inspired by T2

Is soup actually a bad meal, or does that just have a really bad name of legit? With this soup you can find out for yourself and decide if this soup actually fits its name.



difficulty



Ingredients

- △ 10 slices baguette
- △ Salt and pepper to taste
- △ 4 large sweet onions, peeled
- △ ½ tsp onion powder
- △ ½ tsp garlic powder
- △ 48 oz beef stock
- △ ½ tsp thyme
- △ 2 Tbsp butter
- △ 2 Tbsp olive oil
- △ ½ cup (120 g) dry sherry and a splash more
- △ ½ tsp sugar
- △ 4 bay leaves
- △ 15 slices mozzarella cheese
- △ 5 slices provolone cheese

↗ or try with
swiss and
parmesan



Instructions

- Step 1** Cut off the tops and bottoms of the onions, then cut in half and fourths
- Step 2** In a large soup pot on high heat, combine your olive oil and butter. Once melted add in your onions, breaking them up as they go in, let sweat until they are turning clear
- Step 3** Once onions are turning clear, add in the beef broth, sherry, bay leaves and thyme. Turn heat down to a simmer and leave for 20 mins. Then turn off the heat and let it rest
- Step 4** Re-heat before serving if necessary
- Step 5** Pour soup into a broil or oven-safe dish. Take 2 slices of bread and rest 3 slices of mozzarella and 1 slice of provolone on top. Put in the oven or broiler until the cheese begins to brown. Repeat for the remaining 4 servings
- Step 6** Serve and enjoy!



MINISH MUSHROOMS

Marinated mini mushrooms on a bed of alfalfa sprouts with quail eggs and cherry tomatoes make a terrifically tasty lunch. Just don't leave it out on the table too long or it might disappear.

prep time

15 mins.
30 mins.

all kinds of
mushrooms



cook time

2 min.



1 egg
1 egg



yield

1



1 cup
1 cup



Ingredients

- △ 1 package (30 g) enoki mushrooms
- △ 1 clove garlic minced
- △ 1 bird's eye chili thinly sliced (optional)
- △ 2 Tbsp chopped parsley
- △ 2 Tbsp rice vinegar
- △ ¼ cup (60 ml) extra virgin olive oil
- △ ½ tsp salt
- △ ¼ tsp ground black pepper
- △ 4 quail eggs
- △ 6 cherry tomatoes
- △ 2 cups (45 g) alfalfa sprouts

Instructions

Step 1 Cut off the base of the enoki mushrooms and use your hands to break them up into smaller clusters. Cut the mushroom stems in half.

Step 2 Bring 1½-2 inches of water to a boil in a pot over high heat. Blanch the mushrooms by tossing them in and cooking for 20-30 seconds, then immediately removing them from the pot and cool with running water.

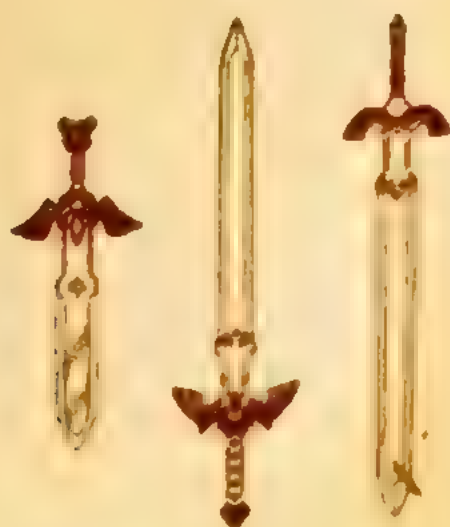
Step 3 Place blanched mushrooms in a jar or tupperware with garlic, chili, parsley, vinegar, olive oil, salt, and pepper. Marinate in the fridge for at least 30 mins., or up to a few days. Bring to room temperature before serving if the oil has solidified.

Step 4 Prepare hard-boiled quail eggs by bringing water to a boil in a saucepan, adding in the eggs, and boiling for 3½ mins.

Step 5 Peel and quarter the quail eggs. Quarter the cherry tomatoes.

Step 6 Place the alfalfa sprouts on a plate and top with the marinated mushrooms, eggs, and tomatoes and serve.





SNACKS AND APPETIZERS

Fried Fishman Taiyaki 30

Orden Goat Cheese Ring
with Herb Sauce 34

Goron Manja 38



How is that me??
Should I be flattered or
creeped out?

- Fishman



I think it's meant
to be shared but
I'd rather have it
all that cheesy
deliciousness to
myself! Hahaha!

- Ganon

I was afraid that a
crowd was staring, but
it turns out it was just
a pile of manju that
look like me, govt!

- Yonabo



FRIED FISHMAN TAIYAKI

Inspired by WW

Hey, small fry! Aching for something sweet? Let this fish-shaped goodness fill you up before your journey on the high seas!



prep time
10 mins.



cook time
10 mins.

if not
making
the bean
paste
filling



yield
4



diet
✓



difficulty
★★★★★

Ingredients

- ▲ 1 cup flour (135 g)
- ▲ 1 Tbsp sugar
- ▲ ½ Tbsp baking powder
- ▲ 1 egg
- ▲ 1 pinch of salt
- ▲ ¾ cup of milk (175 mL)
- ▲ Butter (for the pan)
- ▲ 1 can (130 g) Tsubu-an red bean paste OR:

1 cup (135 g) of
adzuki beans
1 cup (135 g) of
sugar
Pot of water

Your favorite
filling (pie
filling, pudding,
chocolate,
anything works!)

Chef Notes:

If you do not have a fish-shaped taiyaki pan, you can use the batter to make fish-shaped pancakes and spread the filling in between like a sandwich!

Instructions

Red Bean Paste:

Step 1 If your beans are hard and dry, let them soak in water overnight.

Step 2 Rinse the beans and place them in a pot. Add enough water to reach the top of the beans, and set over medium-high heat until it boils. Let boil for 2-3 mins., then drain the water.

Step 3 Add enough water to cover the beans back into the pot, and return to a boil. Once boiling, place a lid on the pot and lower the heat to low. Allow to simmer for 1 hr. and 30 mins., stirring occasionally and refilling the water if it dips below the bean line. The beans will be ready when they can be easily mashed or crushed.

Step 4 Drain the beans, then mash them with the sugar. Turn the heat up to medium and stir for 5 mins., until you have a rather chunky, shiny paste.

Step 5 Allow the bean paste to cool while you prepare the batter.

Taiyaki:

Step 1 Sift the flour, and in a large bowl mix it together with the sugar, baking powder, egg, salt and milk.

Step 2 Preheat and butter the pan over medium-low heat. If you have a fish-shaped pan, add enough batter to cover one side of the pan. Put a spoonful of filling on top of the batter, and then cover the filling with another layer of batter. Shut your pan, and flip after 1½-2 mins. Cook on the other side for 2 mins. If you don't have a fish-shaped pan, cook like you would a pancake and flip the batter once bubbles start forming on top. Add the red bean paste or filling when each pancake is finished and make a little sandwich. You can either pipe the batter into the pan to form the fish shape before it cooks, or cut the fish-shape into the finished pancake (or leave it circular and eat as is!)









ORDON GOAT CHEESE RING WITH HERB SAUCE

Bread stuffed with Ordon Village's finest goat cheese, decorated with even more cheese to look like the iconic striped cheese rings.

prep time

2 hrs

cook time

8 mins

bake time

15 mins

yield

11-12

difficulty



diet



note



Ingredients:

Bread Dough:

- ▲ ½ tsp instant yeast
- ▲ 1½ cup (210 g) all-purpose or bread flour
- ▲ ½ cup and 2 Tbsp (125 g) milk, lukewarm
- ▲ 3 Tbsp (42 g) butter, softened
- ▲ 1 Tbsp (12 g) sugar
- ▲ 1 tsp salt

Cheese Filling/Topping:

- ▲ 10.5 oz (300 g) fresh goat cheese
- ▲ ¼ cup (55 g) cream
- ▲ 3 sandwich-size slices yellow cheese

Herb Sauce:

- ▲ 2 cups (23 g) curly leaf parsley leaves
- ▲ ¼ cup (60 mL) olive oil
- ▲ 2 tsp balsamic vinegar
- ▲ 3-4 cloves garlic, roughly chopped
- ▲ ½ tsp dried oregano
- ▲ ⅔-¾ tsp chili flakes (optional)
- ▲ Salt to taste

makes an
8 inch loaf!

Chef's Note:

The milk for the bread dough should be barely warmer than body temp, or it may kill the yeast and the bread won't rise.

If your kitchen is cold, you can proof dough by leaving the bowl uncovered inside your microwave or oven, next to another large bowl of boiling water. Keep the door closed and ensure the inside is moist and warm.

This bread is best enjoyed the same day it's made. Any leftovers should be refrigerated.

Instructions

Step 1 Combine all ingredients for bread dough in a large bowl or stand mixer bowl. If using a stand mixer, use the dough hook to mix on medium speed for 6-8 mins. If kneading by hand, mix ingredients with a spoon before kneading in the bowl for a few minutes. You should be able to stretch a portion of the dough very thin and be able to see light pass through.

Step 2 Lightly coat the inside of another large bowl with oil. Shape the dough into a smooth ball with the seam on the bottom and place inside. Cover with plastic wrap or a damp towel and let rise in a warm place until doubled in volume, about 1 hr.

Step 3 Meanwhile, in a medium pot, heat the cream on medium heat and stir in the goat cheese until melted. Set aside.

Step 4 Once the dough has risen, remove from the bowl and place on a lightly floured work surface. Press down on the dough to release any trapped air pockets.

Step 5 Shape dough into a long strip about 18 inches long and 4 inches wide. Using a spatula or piping bag, spread half of the cheese along the center of the dough in a 1 inch strip, leaving 1 inch of dough on both ends. Fold the dough over the cheese and pinch together to seal it in a long tube shape. Roll over so the seam is on the bottom.

Step 6 Line a baking sheet with a piece of parchment. Shape the dough into a ring, pinching the ends together, and place on the parchment. Cover and let rise for 15 mins.

Step 7 Preheat oven to 350-F (175-C). Combine all herb sauce ingredients in a food processor and chop until herbs are finely minced, or process longer for a puréed texture. Alternatively, finely chop herbs and garlic before stirring with olive oil and vinegar. Season to taste.

Step 8 Bake the bread ring for 15 mins, until evenly browned. Let cool for 5-10 mins.

Step 9 Spread the remaining goat cheese spread in an even layer over the surface of the bread.

Step 10 Cut cheese slices in half and place on top of the sauce, evenly spaced to form a ring with alternating colors.

Step 11 Put bread back in the oven for 5-10 mins, just until the yellow cheese melts. Serve with herb sauce and enjoy!







GORON MANJU

Said to be a favorite snack of a certain princess, these little confections are as sweet as a Goron. With a bean filling as red as fire and chewy mochi center, these just might be better than the one in Dodongo's Cavern!

prep time
1 hr 35 mins.

cook time
25-30 mins.

yield
38



difficulty
★★★★★

diet
II

genre
D&T



Ingredients

Dough:

- △ $\frac{1}{2}$ cup (230 g) sweetened condensed milk
- △ 1 egg yolk
- △ $1\frac{1}{2}$ cups (190 g) flour
- △ 1 tsp baking powder

Red Bean Paste:

- △ $\frac{1}{2}$ cups (100 g) adzuki beans, soaked overnight
- △ $2\frac{1}{2}$ (390 g) cups water
- △ $\frac{1}{3}$ cup (67 g) sugar (can add more or less to taste)
- △ $\frac{1}{2}$ tsp salt

Mochi:

- △ $\frac{1}{4}$ cup (25 g) mochiko
- △ $5\frac{1}{2}$ Tbsp water
- △ 1 Tbsp sugar

Chef Notes:

Sweetened condensed milk can be substituted for sweetened condensed coconut milk.

Red bean paste can be made ahead of time and stay covered in the fridge overnight. Keep any excess bean paste frozen in an airtight container to keep fresh for 2-3 months.

Adzuki beans can also be substituted with other kinds of sweet paste (i.e. shiroan, chestnut paste). In this case it's recommended to use food dye to get that Goron red color!

Instructions

Step 1 Bring $2\frac{1}{2}$ cups of water to a boil. Add soaked adzuki beans to a pot, lower to medium heat and let cook for 1 hr.

Step 2 At the 45 minute mark, check to see if beans smash smoothly between your fingers. Once they do, add sugar and continue cooking for 15 mins.

Step 3 Turn heat to low and mash beans, adding salt and adjusting sweetness to taste. You can add more water if the paste is too dry, but don't add too much! It should be dry enough to form into balls later on.

Step 4 Place in a foil covered bowl and let cool in the fridge.

Step 5 In a medium bowl, whisk together sweetened condensed milk and egg yolk. Sift in the flour and baking powder, then mix until it becomes a soft and smooth dough. Form into a ball and cover in plastic wrap, then place in the fridge for 30 mins.

Step 6 In a small bowl, mix together sweet rice flour, sugar, and water. Cover with plastic wrap or a plate and microwave for $1\frac{1}{2}$ mins. Remove from the microwave, mix, and repeat the process once more. Mix the mochi dough with a spoon for 1-2 mins., cover with plastic wrap, and set aside.

Step 7 Prepare workspace with dough, mochi, and red bean paste. Preheat oven to 340°F (171°C).

Step 8 Take about 1 tsp of red bean paste and flatten it out. Put a $\frac{1}{2}$ tsp portion of mochi inside it and roll paste into a ball. (You can repeat this and then work with the dough, if you prefer.)

Step 9 Divide dough into 15 even sized balls. Flatten the dough with your fingers, making sure to leave the edges thinner than the middle. Place the red bean ball into the dough and fold the outer edges into the middle, pinching the dough up. Roll into a smooth ball and pinch the top to create a fat teardrop shape. Place on a baking tray lined with parchment paper, repeating for the rest.

Step 10 Brush manju with a yolk-only egg wash and bake for 25-30 mins., or until fully baked.

Step 11 Remove manju from oven and let it cool completely. Use a fire-heated metal chopstick or edible marker to draw on a Goren face. Remember to keep heating the chopstick in between applications!

Step 12 Bring in a paper bag for you and your friend while you go Bomboche Bowling, and enjoy!







DINNER

Fisherman's Favorite Fish
and Potato Pie 45

Digdogger Empanadas 48

Embrose's Fire Realm Chili 53

Chicken à la King de Hyrule 54

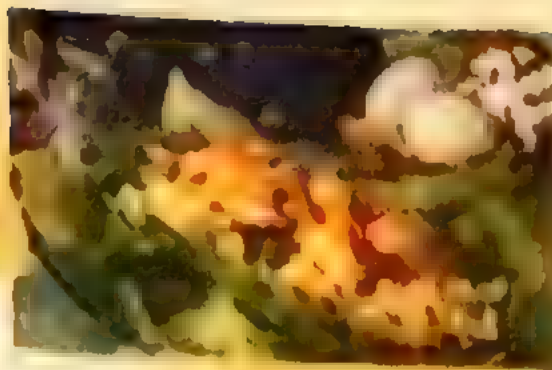
Hearty Stew 56

Linebeck's Fried Shrimp 59

Manbo's Gumbo 62



I made an extra big batch of these shrimp to share with Valon, we both loved it! - Modli



If you're being hassled by Cuasas as you journey across a strange world, cooking them into this dish is the perfect revenge!

- Ravio



Thanks for the gumbo recipe, Mabel! This is gonna be a huge hit at my Mabe Village brunch!

- Chef Boor



When you get tired from adventuring, stop in for a bowl of meaty stew, it'll fix you right up, honey.

- Tolme



These empanadas are the perfect portable meal when hunting fairies! Kooloo-Limpah!

- Tingle



Embrose's chili is as hot as Lava Soup and twice as flavorful! Yum!

- Rose



Thank you so much for sharing your fish pie recipe, link! I can hardly wait to try making it myself!

- Mipha



FISHERMAN'S FAVORITE FISH AND POTATO PIE

Inspired by BOTW

A mainstay in any fisherman's home, the creamy fish and potato filling is surrounded by a flaky crust. Perfect after a long day on the water!



prep time
2 hrs.



cook time
50 mins.



yield
8

←
makes a 12"xT pie!



diet
P



difficulty
●●●●●

INGREDIENTS

Pie Dough:

- ▲ 2 cups (280 g) all-purpose flour
- ▲ 1 tsp sugar
- ▲ 1 ¼ tsp salt
- ▲ 14 Tbsp (193 g) cold butter, cubed
- ▲ ¼ cup cold water

Mashed Potatoes:

- ▲ 16 oz (450 g) potatoes
- ▲ 2 Tbsp (28 g) butter
- ▲ 3 Tbsp cold milk
- ▲ Salt and pepper to taste

Fish Filling:

- ▲ 1 lb (450 g) boneless skinless fish fillet (fleshy white fish or salmon works best)
- ▲ 1 bay leaf (optional)
- ▲ 1 cup (240 mL) milk
- ▲ 1 cup (240 mL) ML chicken or vegetable stock
- ▲ 1 small carrot, diced (about 2 oz / 60 g)
- ▲ 3 Tbsp (42 g) butter
- ▲ ¼ tsp dried thyme
- ▲ ¼ cup (30 g) flour
- ▲ 1 Tbsp finely chopped parsley (leaves from 2 sprigs)
- ▲ Salt and pepper to taste

Egg Wash:

- ▲ 1 egg
- ▲ 1 Tbsp cream or milk

INSTRUCTIONS

Step 1 In a large bowl, combine the flour, sugar, and salt. Using an electric mixer or pastry blender, cut the butter into the flour until the pieces are no bigger than peas.

Step 2 While mixing, slowly pour in the water and mix just until a dough is formed. Do not knead.

Step 3 Divide dough in half. Cut two pieces of parchment large enough to fit baking sheets. Place one half of dough on each sheet and cover with a large piece of plastic wrap.

Step 4 Roll dough into two ovals about 12"x8" wide and stack on baking sheet. Chill for 30 mins.

Step 5 Meanwhile for the fish filling, bring the milk, stock, and bay leaf to a boil in a medium pot. Cut fish into 1-2 inch cubes and add to the pot. Simmer for 5 mins. Remove the cooked fish pieces with a strainer and set aside.

Step 6 In a new pot, melt the butter over medium heat and cook carrots and thyme until softened. Add the flour and stir until the carrots are evenly coated.

Step 7 Stir in the liquid little by little to prevent lumps. Let simmer for 1-2 mins. until thickened, and season with salt and pepper to taste. Mix the parsley and $\frac{1}{4}$ cup (175) mL of sauce with the cooked fish. Let cool for at least 20 mins.

Step 8 While the fish cools, peel potatoes and chop into 1 inch pieces. Cover with water in a pot and boil over medium heat for 10-15 mins. or until a fork can pierce potatoes with no resistance.

Step 9 Drain and discard the water. Return potatoes to the pot and mash with the butter, then milk. Season with salt and pepper to taste and let cool.

Step 10 When the pie fillings have cooled, prepare a baking sheet with a sheet of parchment paper. Place one sheet of rolled pie dough onto a work surface. Peel off the plastic wrap and cut a large 9"x6" oval with a wedge tail to make the fish's body. Place on the new baking sheet and chill the scraps.

Step 11 Using a spatula or butter knife, spread a thin layer of mashed potatoes all over the fish shape. Make a thin border of potatoes inside the edge of the body.

Step 12 Spoon the fish filling onto the potatoes in an even layer. Cover the fish with another layer of mashed potatoes and smooth the top to make a round body.

Step 13 Take out the other rolled sheet of pie dough and lay over the fish pie to cover the filling. Press down around the edge of the fish and trim with a sharp knife.

Step 14 In a small dish, beat the egg and cream together for the egg wash. Brush evenly all over the pie.

Step 15 Preheat oven to 350°F (175°C). Using all the dough scraps, cut out a mouth, fin, eye, and thin strips to line the edge of the pie and decorate the top. Score the tail with 4 evenly spaced lines and pierce the top edge of the pie with a knife. Brush with egg wash.

Step 16 Bake pie for 50 mins. Check the pie after 30-40 mins., and if it's already golden brown, cover with a sheet of aluminum foil and continue baking.

Step 17 Let fish pie cool for 10 mins. before serving with leftover sauce.

CHEF NOTES

You may substitute mashed potatoes with your preferred recipe or premade mash, but the pie may burst open if there is too much liquid.

If using frozen fish, make sure to defrost overnight and drain the excess liquid before cooking.







DIGDOGGER EMPANADAS

Plate plating is not required in order
to devour this enemy!

prep time
15 min



difficulty
★★★★



cook time
10-12 min



diet
N/A



yield
1-1



game
Flat



Ingredients

Filling:

- ▲ 1 Tbsp (15 g) butter
- ▲ 4 large eggs
- ▲ 4 slices of uncooked bacon, sliced in half
- ▲ ½ cup (60 g) cheddar cheese
- ▲ Salt and pepper to taste

Crust:

- ▲ 1 cup (120 g) all-purpose flour
- ▲ 1 tsp baking powder
- ▲ ¼ tsp salt
- ▲ 1 Tbsp granulated sugar
- ▲ 2 Tbsp vegetable shortening, chilled
- ▲ 1 Tbsp (15 g) butter
- ▲ 1 Tbsp dry sherry
- ▲ 2 large eggs, divided
- ▲ Pimento olives

Instructions

Step-1 Prepare the filling. In a small bowl, crack and scramble the eggs and set aside.

Step-2 In a frying pan over medium-high heat, add in the butter. Let it melt and tilt the pan around to completely coat the bottom with butter. Carefully add in the bacon slices. Flip the pieces often to promote even browning until they reach the desired doneness, about 8-15 mins. of cooking. Remove the bacon and place them on a paper towel lined plate to let the oil drain. Drain the leftover oil in the pan into a heat proof cup to dispose of later, but leave about 1 tsp in the pan to cook the eggs.

Step-3 Add the eggs to the frying pan and sprinkle the cheese on top. Mix the eggs and cheese together and cook over medium-high heat for 4-5 mins. or until the eggs start to solidify. Season with salt and pepper.

Step-4 Crumble the bacon into small pieces and mix in with the eggs, remove from the heat and set aside.

Step-5 Preheat the oven to 375°F (190°C).

Step-6 Begin the crust. Over a large bowl, sift the flour with the baking powder, salt, and sugar. Make a well in the center of the dry ingredients and place the shortening, butter, sherry, and 1 egg into the well. Use your hands to gently combine the ingredients. Knead until the dough is smooth and stiff. If needed, finish kneading the dough on a floured work surface.

Step-7 On a floured work surface, roll the dough out until it is about ⅛ inch (3 mm) thick. Cut out as many 5 inch (13 cm) circles as possible. Leftover dough can be balled back together and rolled out again. Make sure to dust with flour to prevent the dough from sticking.

Step-8 Place 2 heaping Tbsp of the filling in the middle of a dough circle and place a second circle on top, pinching the edges closed. Use a fork to crimp the edges shut.

Step-9 Make a small slit in the center of the empanada for steam to escape while baking and add a pimento olive in the slit for an eye. Place empanadas on a lightly oiled baking sheet.

Step-10 In a small bowl, crack and whisk the last egg to make an egg wash. Use a small brush to coat the crust of the empanadas with the egg.

Step-11 Bake for 10-12 mins. or until golden brown and crispy. Enjoy!







EMBROSE'S FIRE REALM CHILI

Inspired by ES

A fiery black bean and lentil chili, with a chipotle and Mexican spice base—the perfect concoction for Embrose, deep in the Fire Realm! A tomato, lime, and coriander salsa helps to mellow out the spice, while lime rice makes for an excellent accompaniment.

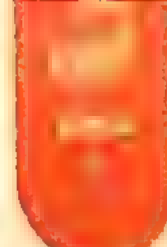
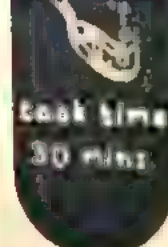


difficulty



Ingredients

- | | |
|--|---|
| ▲ 1 medium red onion, halved and sliced | ▲ 1 Tbsp sun-dried tomato paste |
| ▲ 1 clove garlic, minced | ▲ $\frac{1}{2}$ cup (100 g) red split lentils |
| ▲ 1 400 g can black beans, drained | ▲ $\frac{1}{2}$ lime, zest and juice |
| ▲ 2 tsp Mexican style spice mix | ▲ $\frac{2}{3}$ cup (150 g) cherry tomatoes |
| ▲ 1 Tbsp chipotle paste | ▲ 1 handful fresh coriander |
| ▲ $\frac{1}{4}$ cup (150 g) basmati rice | ▲ 1 Tbsp olive oil |
| ▲ 1 vegetable stock cube | ▲ $\frac{1}{2}$ tsp salt, and more to taste |



Instructions

- Step 1** Halve, peel, and thinly slice your onion. Peel and mince your garlic. Drain and rinse your black beans.
- Step 2** Fry onion in a drizzle of oil over a medium-high heat for around 4-5 mins, until soft. Be careful not to let the onion catch or burn.
- Step 3** Afterwards, add garlic, Mexican spice mix, and chipotle paste and cook together for 1 min.
- Step 4** Pour 300 ml of cold water in a saucepan, adding in the rice and $\frac{1}{2}$ tsp salt. Bring to the boil, then lower to a medium heat and cover with a lid. Cook the rice for 10 mins., then remove the pan (still covered) from the heat and leave to one side for 10 more mins., allowing it to continue cooking in its own steam.
- Step 5** Pour 400 ml of water into your chili, along with the sun-dried tomato paste, stock cube, and lentils. Bring to the a boil then reduce the heat to medium, cover the pan and simmer, stirring occasionally, for around 20-25 mins or until the lentils are tender.
- Step 6** Add the black beans to the chili and cook for 5 more mins.
- Step 7** While cooking, make your salsa by zesting and halving the lime. Keep the zest to one side
- Step 8** Quarter your tomatoes, chop the coriander, then squeeze half the lime juice into a small bowl. Add the olive oil, tomatoes, and coriander to the bowl and mix until fully coated.
- Step 9** Once the rice is fully cooked (there should be no water left in the pan), add the lime zest into the rice and mix through thoroughly.
- Step 10** Serve the chili over the rice with salsa on the side. Additionally, squeeze some lime juice from the other half of your lime in for added zing!



CHICKEN À LA KING DE HYRULE

The chickens of Kakariko Village can get a little out of hand sometimes. The next time you're surrounded by a wall of feathery vengeance, don't be afraid! Take out your sword and just imagine this recipe. Kakariko chicken revenge!

prep time
15 mins



difficulty
♥♥♥♥♥



cook time
55 mins



diet
N/A



yield
2



game
ALTP



Ingredients

- △ ½ green pepper
- △ 1 sweet red pepper
- △ 1 sweet yellow pepper
- △ 13.5 oz can of peas
- △ 1 onion
- △ 1 stalk celery
- △ 3.8 oz chicken breasts
- △ ½ cup (120 mL) chicken broth
- △ 1 cube chicken bouillon
- △ 1½ cups (45 g) egg noodles
- △ 1 head of lettuce
- △ 1 cup heavy cream (235 mL)
- △ 1 cup milk (235 mL)
- △ 6 Tbsp flour
- △ 2 Tbsp butter
- △ ½ cup mushrooms
- △ Bay leaves (optional)
- △ 2 eggs (optional)
- △ Salt and pepper to taste

Chef Notes:

If you're in a hurry, you can replace the sauce with cream of chicken soup.

To make the dish look more colorful, save some bits of pepper and peas to garnish on top.

Instructions

Step 1: Bake the chicken breasts at 375°F (190°C) for 25 mins. When finished, cut into bite-sized pieces and set aside to rest.

Step 2: (optional) In a pot with chicken broth, simmer ½ stalk of chopped celery, 2 bay leaves, and one of the cut-up chicken breasts for at least 45 mins. Once finished, separate the chicken breast from the broth.

Step 3: Dice the onions, peppers, celery, and mushrooms. Place them in a buttered pan over medium heat and sauté until the onions are golden (3-5 mins.). Add the chicken breast.

Step 4: In a separate pot over low heat, combine the chicken broth, chicken bouillon (if you want a stronger chicken flavor), milk, and heavy cream. Once these are mixed together, add the flour and whisk for 3-5 mins.

Step 5: Add the vegetables and chicken to the sauce. Add salt and pepper to taste and let simmer for 5 mins., then remove from the heat to allow the sauce to thicken.

Step 6: In another pot, bring water to a boil and add the egg noodles. Cook over medium-low heat for 7 mins.

Step 7: Wash the lettuce and line the top of a plate with it.

Step 8: Drain the egg noodles and spoon the noodles on top of the lettuce.

Step 9: Add the chicken and cream on top. Enjoy!

Step 10: (optional) Add a soft boiled egg on top by boiling a raw egg yolk in water for 5 mins.

HEARTY MEAT STEW

inspired by MCR

A hearty stew with meat and veggies
that is easy to eat and cook



difficulty



Ingredients

- △ ½ pound lamb (225 g)
- △ ½ pound beef bacon (113 g)
- △ 2 sweet onions
- △ 12 small yellow potatoes
- △ 3 heads of garlic
- △ 2 cups water (400 g), more as needed
- △ Salt
- △ Pepper
- △ Your favorite spices

Instructions

Step 1 Wash, peel, and cube your potatoes into small pieces

Step 2 Peel and dice the garlic and onions into small pieces (you can also add onion and garlic to a food processor and pulse until small enough)

Step 3 Cut bacon and lamb into small pieces

Step 4 Grease the bottom of your stew pot with non-stick spray or olive oil.

Step 5 Layer half of your potatoes into the bottom of a stew pot or cast iron, add salt, pepper, and any extra spices you prefer.



Step 6 Add a layer of onion and garlic, then a layer of lamb, then bacon. Repeat the layer of onion and garlic before adding the last of your potatoes alongside salt, pepper, and preferred seasonings on top.

Step 7 Add water to the pot, enough to meet just below the top layer of potatoes and set it over high heat to bring to a boil.

Step 8 Once it boils, bring it down to a low heat and let simmer for 1 hr. and 30 mins. (don't forget to check on it and add water as needed, it is possible to boil the water away and this will cause the bottom of the pot to burn).

Step 9 Serve in a bowl or layer up on a plate and enjoy!





LINEBECK'S FRIED SHRIMP

inspired by PH

When out on the sea with only a fishy
supper and mainly portions to keep
you alive when you have the chance
to get shrimp and eat them up do here
the Linebeck's fried shrimp recipe that
is guaranteed and approved by a small
angry child



difficulty



prep time
15 min

cook time
10 min

PH

diet
P

Ingredients

- ▲ 25-30 pre-cooked shrimp
- ▲ ½ cup (115 g) mango
- ▲ 1 plate full plain breadcrumbs
- ▲ 1 egg
- ▲ ½ cup (120 g) 2% milk
- ▲ 1 Lime, juiced
- ▲ 1 Tbsp lemon juice
- ▲ 2 pinches sugar
- ▲ 1 tsp red pepper and a dash more
- ▲ ½ tsp onion powder
- ▲ ½ tsp garlic powder
- ▲ ½ tsp black pepper
- ▲ 1 pinch of salt
- ▲ 24 oz canola oil

Instructions

Step 1 In a blender combine the mango and sugar, along with lemon and lime juice until smooth.

Step 2 Pull shrimp out of the bag and put them in a colander to rinse them off. Pull the tails off gently and check down the center ridge of the shrimp to make sure it is clean. If it isn't, then gently devein with your nails or tweezers.

Step 3 Next pour out a plate of plain breadcrumbs and add in the red pepper, garlic powder, onion powder, black pepper and salt. mix it together till the spices look mixed.

Step 4 In a separate bowl, whisk the milk and egg together to make an egg wash to dip the shrimp in.

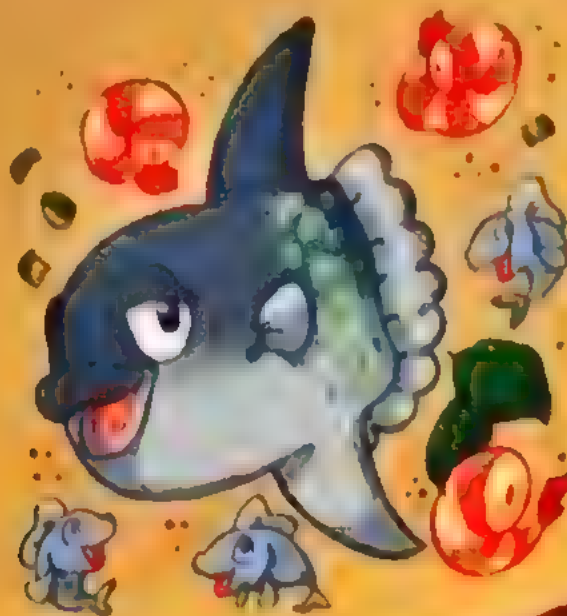
Step 5 Coat the shrimp first dip in egg wash and gently but thoroughly coat each shrimp in the breading.

Step 6 Once all the shrimp are coated. In a large fry pan, fill ⅓ of the way with oil. Let it get up to temperature and start frying.

Step 7 Once all the shrimp is done, take your sauce and shrimp to enjoy!







MANBO'S GUMBO

This takes on the classic Louisiana dish, trades the Cajun seasoning for Cuban-inspired flavors sure to get Manbo dancing (as long as nobody tells him about the seafood).

prep time
15 mins



difficulty
★★★★



cook time
3 hrs.



diet
P



plate
6-8



gave
LA



Ingredients

- △ ½ cup (80 ml) vegetable or peanut oil
- △ ½ cup (53 g) all-purpose flour
- △ 1 large onion
- △ 1 green bell pepper
- △ 2 stalks celery
- △ 2 cloves garlic
- △ 2 cups (200 g) chopped okra
- △ 1 large tomato, diced
- △ 4 cups (1 L) seafood stock
- △ Seasoning
 - 1 Tbsp garlic powder
 - 2 tsp onion powder
 - 1 tsp oregano
 - 1 tsp cumin
 - 1 tsp cayenne pepper
 - 1 tsp smoked paprika
 - Salt and pepper to taste
- △ 2 bay leaves
- △ 2 tsp worcestershire
- △ 2 tsp hot sauce
- △ 1 cup (50 ml) white wine
- △ 1 lb (450 g) peeled and deveined shrimp
- △ 2 lb (300 g) mussels
- △ ¾ lb (300 g) white fish
- △ ¼ tsp file powder (optional)
- △ ½ cup (30 g) chopped parsley
- △ 1 Tbsp lime juice
- △ Cooked rice to serve

Instructions

- Step 1** Dice the onion, peppers, and celery, mince the garlic, and set aside
- Step 2** In a large pot, heat the oil over medium heat and stir in flour. Cook for 10-15 mins., stirring constantly to avoid burning, until it turns the color of milk chocolate.
- Step 3** Add onion, bell pepper, celery, and garlic to the pot and cook until softened and fragrant, 2-3 mins
- Step 4** Stir in okra and cook until no longer slimy, about 5 mins
- Step 5** Add tomato, stock, seasoning, worcestershire, hot sauce, and bay leaves. Bring to a boil and reduce to a simmer. Cook for 1 hr. or up to 2 hrs.
- Step 6** While the gumbo is cooking, wash the mussels and chop the fish into bite-sized pieces.
- Step 7** Add white wine to another pot and bring to a boil over medium-high heat. Toss in the mussels and cover the pan, steaming until the mussels open up, about 5 mins.
- Step 8** Remove the mussels from the pot and set aside, reserving the steaming liquid. Remove the mussel meat from the shell and discard the shells.
- Step 9** 10 mins. before the gumbo is done simmering, add the mussel-steaming liquid into the gumbo along with the shrimp and white fish, and cook for about 5 mins.
- Step 10** Add mussels to the gumbo along with the optional file powder, cooking for another 3-4 mins.
- Step 11** Turn off the heat and stir in the parsley and lime juice.
- Step 12** Serve in a bowl with rice and top with more parsley and hot sauce.



DESSERT

Zelda's Mini Fruit Cake	66
Golden Power Lemon Bart.....	68
Lost Child Cookie	70
Octave's Parfait	72

This fruit cake must
be a commemorative
favor let give up an
extra piece to anyone
for just one slice

1909



Another like the three (quadrangles)
this is a perfect treat for an
offering! I hope you to have
some for yourself, too. Love

1914



Another lost kid? Oh, they're
cookies! Wait, did my spellbook
get mixed up again? Oh, well,
these are really tasty!

1918



An ancient
Champion's Ballad
to be shared with
both food and song!
And it has my
favorite chocolate
filling, too!

1920

ZELDA'S MINI FRUIT CAKE

Inspired by BOTW
An upscale Angel Food cake, coated in a light decadent whipped cream frosting and topped with the freshest fruit in Hyrule!



prep time
10-15 mins



cook time
10-12 mins



yield
2 cakes



diet
N/A



difficulty
●●●○○

Cake Batter

- ▲ ½ cup sugar (36 g)
- ▲ ⅛ tsp salt
- ▲ ½ cup cake flour, sifted (32 g)
- ▲ 3 large egg whites
- ▲ 1 Tbsp water (10½ g)
- ▲ ½ tsp orange extract
- ▲ ⅓ tsp cream of tartar

Whipped Cream Frosting

- ▲ 1 pint heavy cream, well chilled
- ▲ 1 cup powdered sugar (132 g)
- ▲ 1 tsp vanilla

Toppings

- ▲ Tangerine slices
- ▲ Lime slices
- ▲ Blueberries
- ▲ Raspberries
- ▲ Cotton candy green grapes
- ▲ Strawberries, for between layers

Ingredients!

Instructions

1 Preheat oven to 350°F (175°C).

2 In a processor, spin sugar about 2 mins. until super fine. Sift half the sugar with the salt and cake flour, setting remaining sugar aside

3 In a large bowl, use a balloon whisk to thoroughly combine egg whites, water orange extract and cream of tartar. After 2 mins, switch to a hand mixer. Slowly sift the reserved sugar, beating continuously at medium speed. Once you have achieved medium peaks, sift enough flour mixture in to dust the top of the foam. Use a spatula to gently fold. Combine until all flour mixture is incorporated.

4 Carefully spoon into 4 inch pans evenly. Bake for 10-12 mins.

5 Cool upside down on a cooling rack for 1 hr. before removing

For a gluten-free option, use my personal favorite King Arthur's gluten-free flour and use exact measurement of cake flour



Whipped Cream Frosting:

Chilling bowls and beaters for whipped cream frosting prevent the melting that may happen. Use frosting immediately!

While cooling, chill a bowl and beaters for the duration of cool time.

Remove bowl and beaters from fridge and beat the heavy cream until frothy.

Add powdered sugar and vanilla gradually while beating.

Whip until light and thick enough to spread.

Assembly:

Add a layer of frosting followed by 4 strawberry slices and another layer of frosting. Top with another cake layer.

Coat the entire cake with frosting and smooth it.

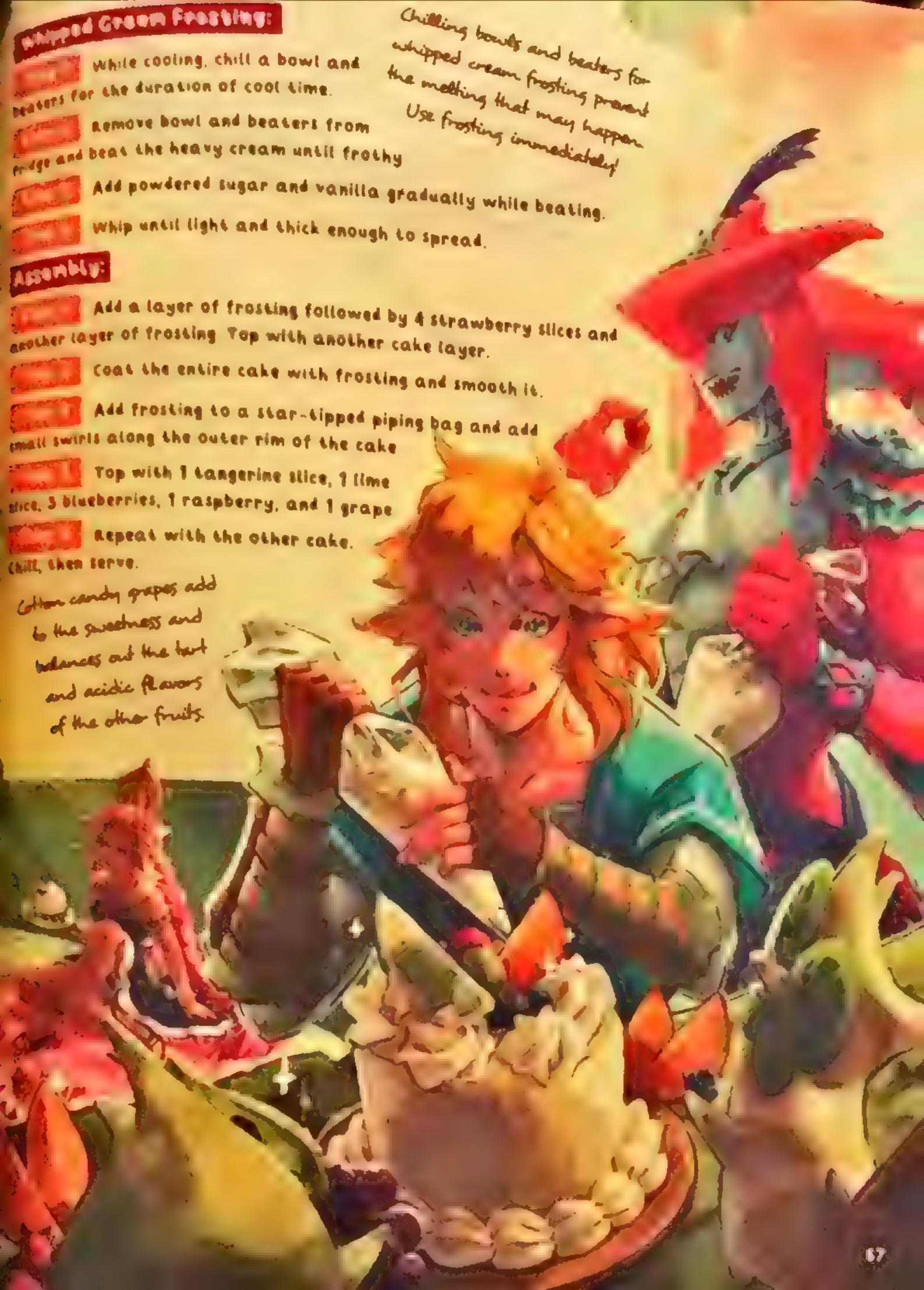
Add frosting to a star-tipped piping bag and add small swirls along the outer rim of the cake.

Top with 1 tangerine slice, 1 lime slice, 3 blueberries, 1 raspberry, and 1 grape.

Repeat with the other cake.

Chill, then serve.

Cotton candy grapes add to the sweetness and balances out the tart and acidic flavors of the other fruits.





GOLDEN POWER LEMON BARS

Soft and sweet lemon bars sure to give
you the power and courage to defeat the
villains of your story.

prep time
20-30 mins

cook time
40 mins

cool time
2-3 hrs

yield
-11



difficulty
☆☆☆☆

diet
V

game
FL&2



Ingredients

Shortbread Crust

- △ 1 cup (230 g) unsalted butter
- △ $\frac{1}{2}$ cup (100 g) granulated sugar
- △ $\frac{1}{2}$ tsp salt (2.84 g)
- △ 2 cups and 2 Tbsp (265 g) flour
- △ dash of vanilla extract

Filling:

- △ 2 cups (400 g) granulated sugar
- △ $\frac{1}{3}$ cup (45 g) flour
- △ 6 large eggs
- △ 1 cup (240 mL) lemon juice
- △ 2 Tbsp (28.3 g) lemon zest

Topping:

- △ $\frac{1}{2}$ cup (100 g) powdered sugar
- △ 1 tablespoon (14.3 g) lemon zest
- △ Food-safe glitter

Instructions

Step 1 Preheat oven to 325°F, (163°C)
You can line the pan with baking paper or parchment, but leave overhang to make removal easier. Or grease the pan then dust with flour.

Shortbread Crust:

Step 1 Melt butter.

Step 2 Combine butter and vanilla extract together in one bowl. In a separate bowl combine flour, sugar, and salt. Then add the flour mixture to the wet mixture bit by bit until well combined. This will make a thick dough.

Step 3 Place dough into a 9x13 pan and press into a flat layer. Bake for 20-22 mins. until lightly browned.

Step 4 Remove from oven and use a fork to gently poke holes into the crust, making sure not to go all the way through the crust.

Step 5 Set aside to cool some (not completely) while you work on the filling.

Filling:

Step 1 In a food processor, if you have one, add sugar and lemon zest and pulse until well combined. If you do not have a food processor, you can instead add your zest and sugar together in a large bowl.

Step 2 Pour in lemon juice and eggs, mixing until completely combined.

Step 3 Add flour and mix until combined.

Step 4 Pour your filling onto the still warm crust and bake for 22-26 mins, making sure to turn the pan around halfway through to ensure an even bake.

Step 5 Remove from oven when the center is mostly set and no longer jiggles.

Step 6 Let chill at room temp for 1 hr. then in the fridge for 1-2 hrs. more (until mostly or completely cooled).

Topping:

Step 1 While the lemon bars are cooling, prepare the topping. In a food processor, if you have one, pulse powdered sugar, lemon zest and food-safe glitter until well combined. If not, you can mix the ingredients in a small bowl to combine them some. In this case, the lemon zest is optional as the mix can be bulky without the use of a food processor.

Step 2 Remove lemon bars from the pan and using a sharp knife dusted with powdered sugar (or a triangle cookie cutter, also dusted) cut the lemon squares into even triangle shapes.

Step 3 Dust your lemon bars with the topping and you have your Triforce!

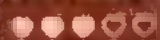
LOST CHILD COOKIE

(inspired by Z1)

Holding these cookies over your head before eating makes them taste better.



difficulty



Ingredients

- ▲ 1 cup (225 g) unsalted butter, softened and cubed
- ▲ 2½ cups (530 g) dark brown sugar
- ▲ 2 large eggs
- ▲ 1 tsp ground ginger
- ▲ 1 tsp ground cinnamon
- ▲ ¼ tsp ground nutmeg
- ▲ ¼ tsp ground clove
- ▲ ¼ tsp allspice
- ▲ ¼ tsp salt
- ▲ 4 cups (480 g) all-purpose flour
- ▲ 1 cup (120 g) powdered sugar
- ▲ 2-3 Tbsp milk
- ▲ 1 tsp vanilla extract
- ▲ Food dye



prep time

15 mins
1-2 hrs

cook time

8-12 mins

total

15 mins

Instructions

Step 1: Preheat the oven to 350°F (175°C) and line two baking sheets with parchment paper.

Step 2: In a large bowl, cream together the butter and sugar. Next add in the eggs, ginger, cinnamon, nutmeg, clove, allspice, and salt. Mix together, making sure to scrape the sides of the bowl to ensure everything is incorporated. Slowly add the flour, a small amount at a time, and mix until just combined. Gather the dough into a ball, wrap in cling wrap, and chill for 1-3 hrs. The stiffer the dough, the easier it is to roll out later.

Step 3: Once chilled, on a clean, floured work surface, roll out the dough until it is about ¼-½ inch (6-8 mm) thick. With a cookie cutter or knife, cut out shapes in the dough and place the cutouts on the prepared baking sheets with about 1 inch (2.5 cm) between the cookies.

Step 4: Bake for 8-12 mins. or until the edges are slightly brown. Remove from the oven and let the cookies cool on the sheet for 2-3 mins. before transferring to a cooling rack to cool completely.

Step 5: In a medium bowl, add the powdered sugar, milk, and vanilla extract. Mix well for 3 mins. or until glossy. For a runnier icing, add more milk.

Step 6: Divide the icing into as many bowls as food dye colors. Add a few drops of food dye and stir until completely incorporated.

Step 7: Using butter knives, piping bags, spoons, and / or toothpicks, decorate the cookies and enjoy!



Cupcakes!

OCTAVO'S PARFAIT

Inspired by C&H

Making heroes is a lot of hard work. If you're getting overpowered by that last boss and being thrown off your groove, perhaps it's time for a refreshing dessert break.



difficulty



Ingredients

Cake:

- △ 2 earl grey tea packets
- △ 1/3 cup (80 ml) milk
- △ 1/3 cup (65 g) unsalted butter
- △ 4 oz (115 g) unsweetened chocolate
- △ 3/4 cup (100 g) sugar, divided
- △ 1/2 cup (65 g) flour
- △ 1/4 cup (30 g) sweetened cocoa powder
- △ 3 eggs
- △ 1 tsp potato starch
- △ 1 pinch salt
- △ 1 pinch cream of tartar

Cookies:

- △ 1/2 cup (65 g) unsalted butter
- △ 1/2 cup (120 g) milk
- △ 2 cups (400 g) flour
- △ 1/4 cup (35 g) sugar
- △ 2 earl grey tea packets

Chocolate:

- △ 1 cup (235 ml) heavy cream
- △ 1 1/2 cups (245 g) dark chocolate
- △ 1 tea packet

prep time

1 hr
30 mins

cook time

1 hr
15 mins

1 hr

1 hr



Toppings:

- △ 1 maraschino cherry
- △ 3 cups (700 ml) heavy cream
- △ 1 cup (200 g) sugar
- △ Grapes
- △ 1 Tbsp vanilla
- △ 3 tea packets
- △ Black sprinkles
- △ Food coloring (if desired)

Instructions

Cake:

Step 1 In a double boiler (or microwave), heat milk until nearly boiling and allow 2 packets of tea to steep for at least 5 mins.

Step 2 Add the butter, unsweetened chocolate, and 1/4 cup (33 g) of sugar. Stir continuously until fully combined, then turn the heat off and allow to cool.

Step 3 Combine the flour and cocoa powder.

Step 4 Separate the egg yolks and whites.

Step 5 With the egg whites, add the remaining sugar, salt, and cream of tartar to make meringue. Whip the egg whites until ingredients are combined, then add the potato starch and continue whipping until stiff peaks.

Step 6 Add the egg yolks to the dry ingredients, and stir in the chocolate/milk mixture. Once this is mixed, slowly start adding the meringue until everything is combined into one batter. As soon as everything is combined, don't continue to mix.

a 12x5 (or long instead of square) pan is recommended to make sure the cake doesn't get too thick! →

Step 7 Put batter into a small cake pan and preheat the oven to 300°F (150°C). Fill another oven-safe pan with hot water.

Step 8 When the oven is ready, put the cake on a high rack and the water below it. Cook for 45 mins.

Step 9 When finished, allow to cool. Cake tastes best when cold and can be refrigerated for around 3 days.

Cookies:

Step 1 Cream the butter and sugar together.

Step 2 Heat the milk, and steep the tea for at least 5 mins. (since there's so little, you can swish the tea bags around and squeeze them).

Step 3 Combine all the ingredients in a bowl together, then roll the dough flat.

Step 4 With a toothpick and a knife, cut out the cookie shapes you want to decorate the top of your parfait, and put them on a plate. The remaining dough can be used for regular cookies.

Step 5 Refrigerate your dough for 20 mins., and preheat the oven to 325°F (160°C).

Step 6 Place your chilled dough on a greased tray and bake for 15-20 mins., until the top looks golden.

Cream:

Step 1 Heat heavy cream in a double boiler while continuously stirring until it nearly boils. Remove from heat, and steep the tea packets for at least 5 mins.

Step 2 Allow the cream to cool (putting it in the refrigerator is preferred) as this will make it easier to whip.

Step 3 When ready to whip, add the vanilla and sugar and whip until stiff peaks. *if you're having trouble whipping the cream, stick it in the freezer for a few minutes! the colder it is the faster it will whip*

Step 4 If you want it to be light grey, add 10 drops of yellow, green, food coloring, 13 drops of red, and 15 drops of blue (your mileage may vary depending on what brand you use—the cheap ShopRite brand was used for these amounts). *if you want the cream to be noticeably grey, be prepared to use a significant amount of food coloring*

Chocolate:

Step 5 In a double boiler, heat cream and steep tea (similar to the beginning of step 1 of cream). Add the chocolate chips and stir until fully combined.

Step 6 Use some of the chocolate to decorate your cookies!

Assembly:

Step 1 Cut out 3 circles of the cake.

if your parfait glass isn't curved you can easily cut into the cake by using the glass (but do this before assembly if you) →

Step 2 Layer your parfait by adding cake, topping the cake with chocolate, and piping in cream. Push grapes into the cream, then repeat by adding cake, chocolate, and cream with fruit. Continue until you reach the top of your glass, and swirl the cream on top. Add sprinkles, arrange your cookies, and don't forget the cherry on top!







DRINKS

Mystical Seed Brew 79

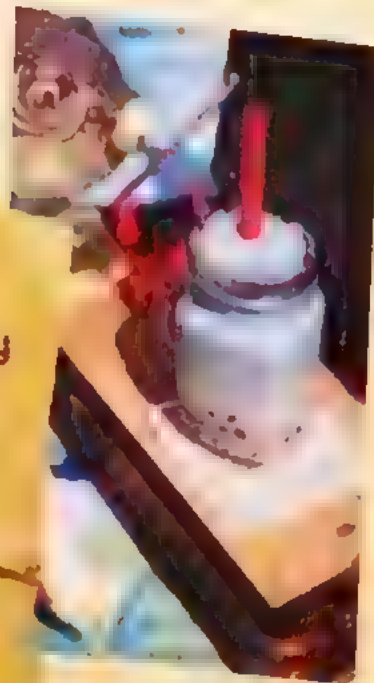
Zora Egg Tea 83

Health Potion Cocktail
(or Mocktail) 85

Premium Milkshake 86



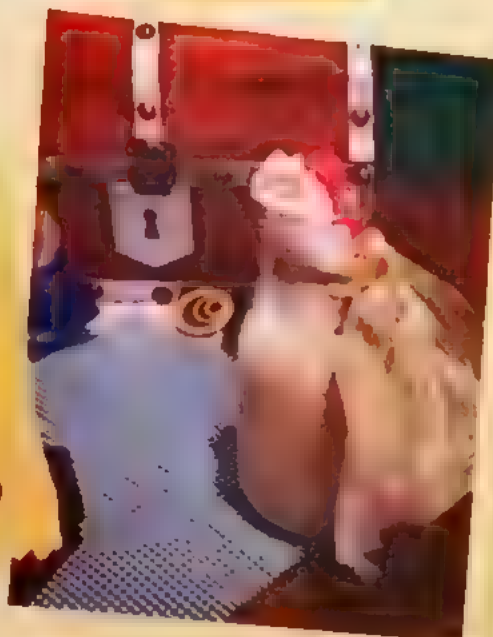
Ah, the Mystical Seed Brew! A
drink fit for a proper lady like me!
- Christine



This Zora Egg Tea is
delightful! Wish I could
share it with Patricia...
- RiJu



Nothin' like a Red Potion
Mocktail after trainin'! There's
one for the grownups too!
- Maple



Could it be? This
Premium Milkshake
is even better than
Chateau Romani!

- Crema



MYSTICAL SEED BREW

inspired by OoS / OoA

There's no way Link could make it through Holodrum or Labrynna without his trusty satchel of Mystical Seeds. If you, like me, have wondered what that bag of seeds might taste like, here's just one interpretation.



prep time
25 mins
• 12-24 hrs



cook time
15 mins



yield
2



diet
VG GF



difficulty
●●●●●

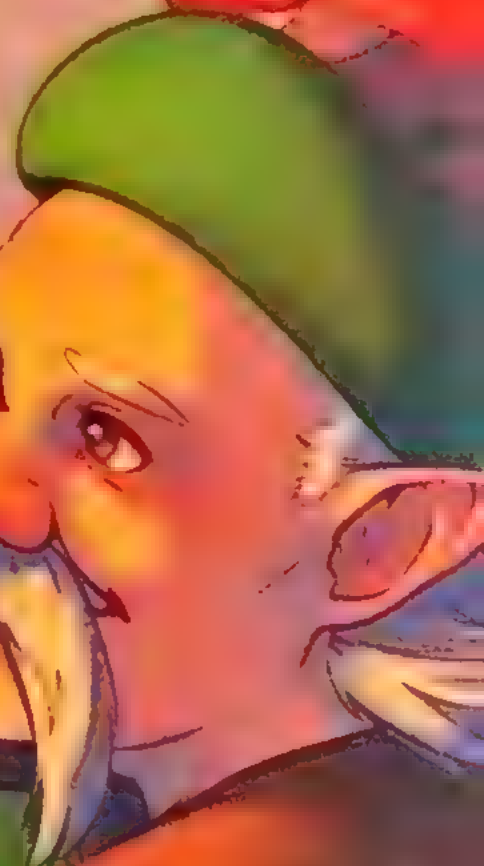
Ingredients

Mystical Seed Milk:

- ▲ 2 Tbsp (25 g) dried adzuki beans
- ▲ ½ cup (60 g) walnuts, chopped
- ▲ 4 cups (1 L) water, and extra for soaking beans

Mystical Seed Brew:

- ▲ 3 Tbsp (25 g) coffee beans
- ▲ 3 small cardamom pods
- ▲ 3 black peppercorns
- ▲ ¼ tsp anise or fennel seed
- ▲ ⅓ tsp ground nutmeg
- ▲ 1 cup (250 ml) Mystical Seed Milk or other milk
- ▲ 1 Tbsp (12 g) dark brown sugar



Instructions:

Mystical Seed Milk:

Step 1 Cover adzuki beans in a couple inches of water and soak for 12-24 hrs

Step 2 Drain beans and add to a blender along with 2 cups (500 ml) of water and the walnuts. Blend for $\frac{1}{2}$ -1 min. until mostly smooth

Step 3 Strain through a nut milk bag, squeezing lightly to get out the liquid

Step 4 Pour liquid into a saucepan along with 2 more cups of water

Step 5 Slowly heat the milk over medium-low heat until almost simmering, about 10-15 mins., stirring frequently to avoid scorching on the bottom of the pan.

Step 6 Remove from heat. Store in the refrigerator and consume within 7-10 days.

Mystical Seed Brew:

Step 1 Grind coffee beans.

Step 2 In a spice grinder, or mortar and pestle, grind cardamom, peppercorns, and anise seed together

Step 3 Combine coffee, freshly ground spices, and nutmeg, and brew using your favorite method to produce $\frac{1}{2}$ -1 cup of strong coffee (a french press or moka pot works well).

Step 4 Heat the milk and sugar in a small saucepan over medium heat for about 1 min.

Step 5 Whisk the milk vigorously while still heating until a thick foam forms on top, about $\frac{1}{2}$ min. Alternatively, transfer the milk to a clean french press and move the plunger up and down through the milk until a thick foam forms

Step 6 Divide the coffee into two mugs and top with foamed milk.

Step 7 Dust with cocoa powder or cinnamon if desired and serve.





ZORA EGG TEA

inspired by zora

A pocket's delicacy



affinity

000000

Ingredients

Simple Syrup:

- 1 whole vanilla bean
- 1 cup (200 g) granulated sugar
- 1 cup (240 ml) water

Boba:

- 2 cups (480 ml) water
- 15.8 oz package (250 g) dried tapioca pearls
- 1 cup (240 ml) bourbon (optional)

Butterfly Pea Flower Tea:

- 1 cup (15 g) dried butterfly pea flower buds
- 2 cups (480 ml) boiling water

Cocktail:

- 2 cups (280 g) of ice
- 1 cup (240 ml) milk
- 4 Tbsp Baileys Irish Cream (optional)



Instructions

Step 1 Slice the vanilla bean vertically down the middle and scrape out the seeds. In a saucepan over medium heat, add in the seeds, pod, sugar, and 1 cup of water. Stir together and bring to a boil. Once boiling, turn the heat down and simmer for 15 mins. Stir occasionally to avoid burning. Set aside to cool.

Step 2 In a saucepan over medium heat, add in the dried tapioca pearls and 2 cups of water. Bring to a boil and then reduce the heat to a simmer. Stir for 5 mins, and then remove from the heat and set aside to cool for 10-15 mins.

Step 3 Remove the pearls from the hot water and place in a small bowl. Cover the pearls with the bourbon and let them soak for 15-20 mins. If not using bourbon, soak with 1 cup (240 ml) of water.

Step 4 In a large heat proof bowl, add in the dried butterfly pea flower buds and 2 cups of boiling water. Steep uncovered for 10-15 mins, and then strain the tea into a pitcher to remove the buds. Set aside.

Step 5 In a tall glass, first add in a spoonful of pearls. Then add 2 Tbsp of vanilla bean simple syrup and 1 cup (140 g) of ice. Next, add $\frac{1}{2}$ cup (120 ml) of milk and, optionally, 2 Tbsp of Baileys Irish Cream. Lastly, top off the glass with the butterfly pea tea. Repeat the process to make a drink for a friend. Cheers!

any leftover syrup and tapioca pearls can be used to make more drinks later!





HEALTH POTION COCKTAIL (OR MOCKTAIL!)

A refreshing drink with a slight kick to give you the energy needed to get back into the fight.

prep time
5 min



difficulty
☆☆☆☆



cook time
N/A



diet
VC



hold
1



genre
Dr!



Ingredients

- ▲ 2 oz (60 ml) vodka (for mocktail, use soda or club soda here instead)
- ▲ 4 oz (120 ml) cranberry juice (100% juice is recommended)
- ▲ 1 oz (30 ml) grenadine
- ▲ 4 oz (120 ml) lemon-lime soda
- ▲ Edible alcohol glitter, add to your heart's content
- ▲ Ice

Instructions

Step 1 Chill a glass or potion bottle in the freezer.

Step 2 In a shaker add ice, vodka, cranberry juice, and grenadine. Shake vigorously until the shaker is frosty on the outside. (If doing a mocktail, do not add the soda, it may cause the lid to pop off).

Step 3 Add lemon-lime soda and stir until well combined.

Step 4 Pour into your glass (If pouring into a potion bottle, use a strainer if the bottleneck is too small. You can always crush your ice if you want it in the bottle.) Enjoy!



PREMIUM MILKSHAKE

A premium milkshake made from the best milk found in Hyrule. With a sprinkle of fairy dust, it's sure to be pleasant to taste and have wonderful effects.

prep time
3 mins



difficulty
♥♥♥♥♥



cook time
5 mins



diet
VG



yield



genre
ALBW



Ingredients

- △ 3 scoops vanilla ice cream
- △ $\frac{1}{2}$ cup 2% milk
- △ 1 pinch rose gold sanding sugar
- △ 1 pinch white sanding sugar
- △ 1 big ol' swirl of whipped cream
- △ 2 tsp caramel sauce
- △ 3 maraschino cherries

Instructions

Step 1 Combine your ice cream, milk, and caramel sauce into your blender cup and blend until smooth

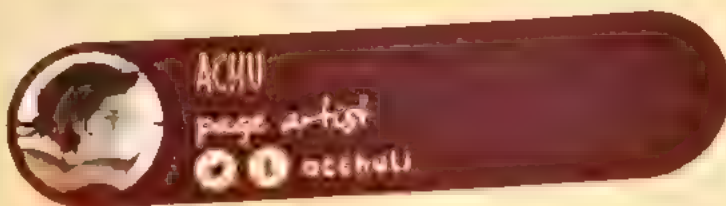
Step 2 Pour into your glass and proceed to top with whip cream until there is a nice dome on top

Step 3 Sprinkle on your sanding sugar, place three cherries on top, and enjoy!

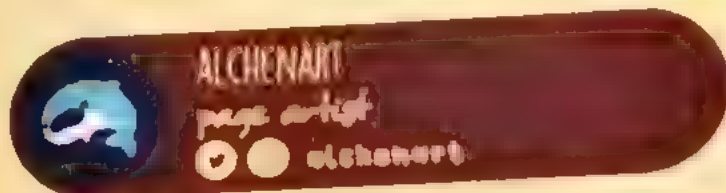


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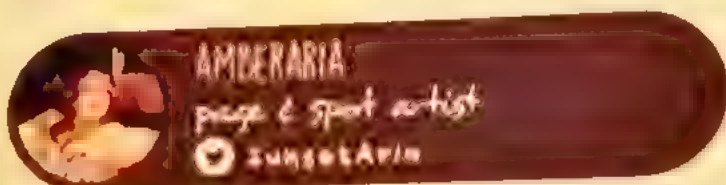
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credit name



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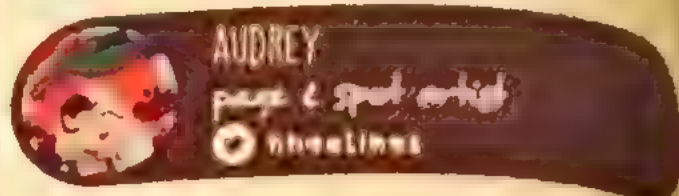
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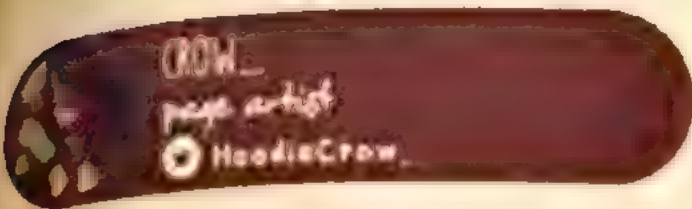
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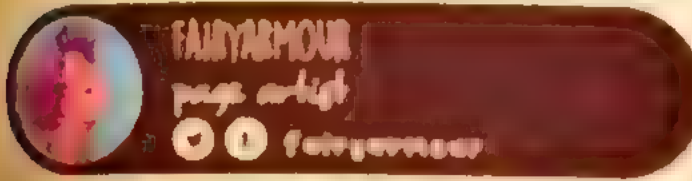
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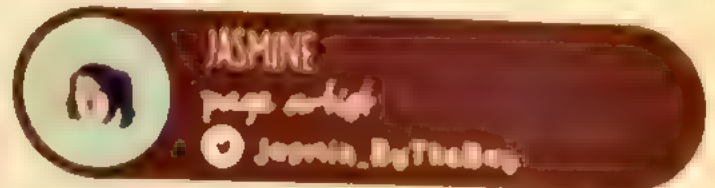
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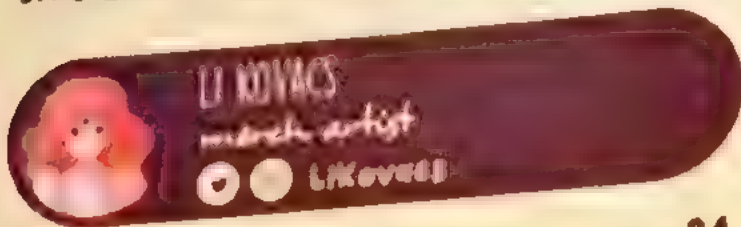
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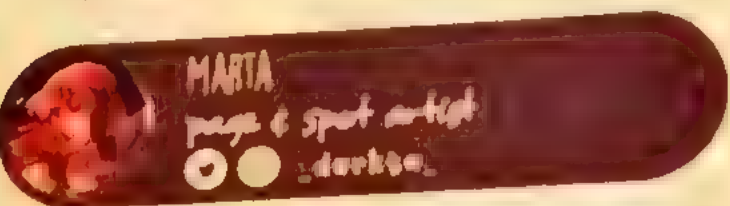
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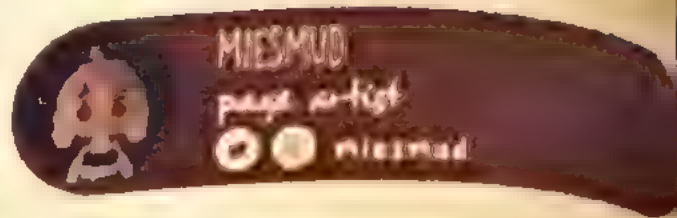
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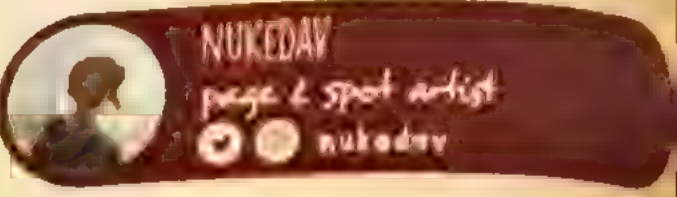
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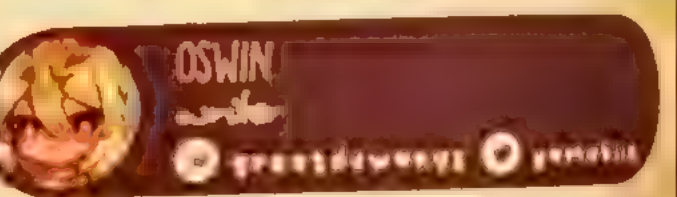
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Fic..... Side Zine




PANDALANA
page artist
Pandalana00111

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PANTHRO
page & spot artist
panthro

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PETER J. ABREU
chef
PumpkinPie

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SASUWHY
chef
SasuWhy

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page artist
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page artist
thebeanbaguette

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TUMIE
march & spot artist
Luminox2020 Luminox20

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Uzuecho

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VELOXVOID
chef
VeloxVoid

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page artist
Vreemdeer

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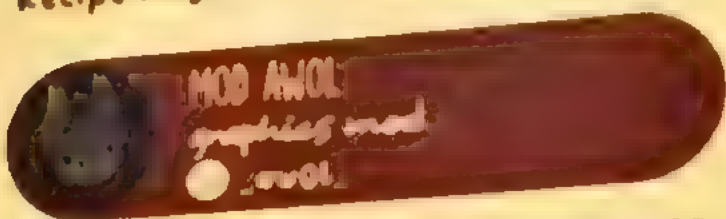
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Fic Side Zine



Recipe Spot Art 10
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Sticker 94

DIGITAL MERCH


printable recipe cards
by Mad Awaol

printable recipe cards
formatted by Mad Awaol,
artwork by Japay

RECIPE

INGREDIENTS METHOD

PREP COOK YIELD



PREP COOK YIELD



PREP COOK YIELD



PREP COOK YIELD





collage
by AmberAria

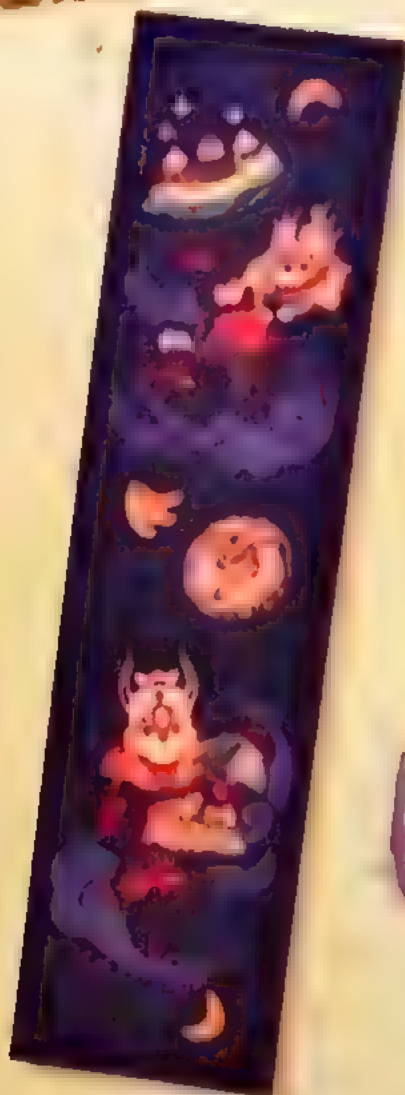
wallpaper
by Charis



wallpaper
by Dae

PHYSICAL MERCH

bookmark
by Mad Artist



plushie
by Mad Artist



plushie
by Mad Artist

plushie
by Japen



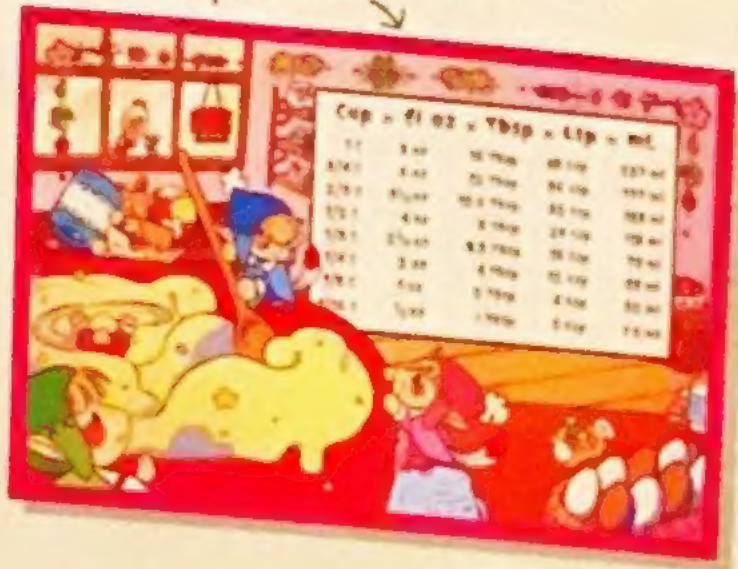
collapsible charm
by Li Kawaii



collapsible charm
by Tundra



magnet
by Mad Yvonne



sticker sheet
by Ji



coaster
by Japay



Hydrating Beverage Recommendations



tea towel
by WeiWei Xie

FIC PREVIEWS

go to our digital side mine
to read full fics!

THE TASTE OF MEMORY

by only by the stars

Steam rises in languid curls from the orange soup; the process of cooking has transformed, as if by magic, disparate ingredients into a cohesive whole. The scent that permeates the air of the little kitchen is a new one to Link's nose. New, and oddly inviting. The blend of fish and squash and cheese and warm spices somehow works, in a way he'd been afraid it wouldn't. Closing his eyes, he inhales. "It's done."

IN SEARCH OF SILVER LININGS

by Heleentje

When they had just arrived in Kakariko Village, Zelda hadn't known how to cook, of course — Impa herself had needed time to relearn her old skills after several years of palace meals. Even now, Zelda's carrots are cut lumpy and uneven, and she takes so long with the onions that tears are streaming down both of their faces by the time Impa can sauté them.

FOOD FOR THE SOUL

by Mad Ko

Once most of his heavy armor was off, he headed to the kitchen. The door was closed, so he knocked. After no response, he knocked once more.

"Kohga!" He called out, banging his fist against the wood once more.

The door flung open immediately.

Standing before him was Master Kohga in all his glory, though his glory was a bit covered in flour and chocolate, stained with something that Sooga didn't feel like asking about.

"Sooga! Welcome back." Kohga leaned in the doorway.

When Sooga tried to look past him, Kohga stood up straight. Ah, so whatever was going on was secret.

REMEMBER, REMEMBER
(THIS IS NOW)

by Mad Sarah

Sidon crouches beside the fire, stirring in the snails and adding the spices Link suggests. Link sits next to him, cross-legged on the ground and huddling close by the fire's warmth. It's quiet between them, a comfortable peace broken by the crackle of the fire and the sizzling of butter.

Hyrule Castle looms, red and eerie on the horizon, but Sidon and Link pay it no heed. The Castle is a monster for another day. For now, they have the warmth of the fire and the steady companionship of each other.

SKIES, SURFACES, AND THE HERO
CHEF THAT CAN'T ACTUALLY COOK

by Oswin

Goose crossed his arms, scowling. "I didn't say I liked them. They're weird. But they're... decent. Now, at least." He seemed to struggle saying anything remotely positive about Link's cooking. "Your curry wasn't spicy at all, though."

"Pipit told me it was plenty spicy," Link said. He hadn't ever had a problem with spice, so it was hard for him to recognize.

"Pipit has the spice tolerance of a chuchu."

TAKING
ROOT

by Cony

Humming thoughtfully, Urbosa raises her glass and takes a generous sip. The reaction is instantaneous: she slams a hand down on the table, letting out a bolt of crackling laughter that shakes Link to his core. The entire canteen turns to look at them, but Link pays them no heed.

"You wear our silks well and make a fine drink? Why, you're a Gerudo at heart!" Pride rings in Urbosa's voice as if she were speaking of Zelda. "Abeeru, get everyone a round of this! This drink deserves to be known!"

FETCH

by Cavalierious

Syrup points to her cauldron as though it should be obvious. "I am a witch, boy. I brew things of use. Bring me a magic mushroom from The Lost Woods, and I swear to you that it will be worth your time."

The Lost Woods. He's supposed to go there after his to the tip-top of Mount Hera anyway. There might be some use in checking out the lay of the land before, just in case. Link's heard the rumors.

